Where I'm Coming From

Easy Read Guide

GUEST PROJECTS DIGITAL

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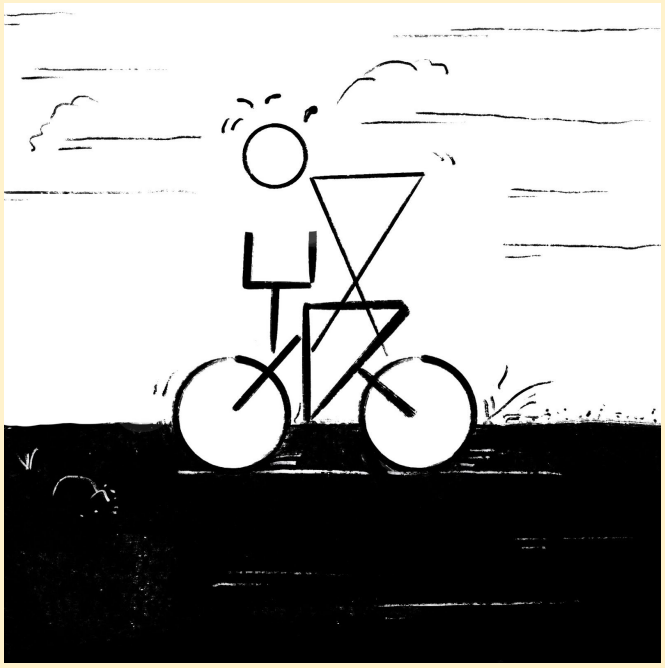
LONDON COMMUNITY RESPONSE FUND

TRIANGLE NETWORK

WEEK TWO - BERBER (10 to 16 August)



Tuesday 11 August,
Artist Aicha El Beloui presents a series of the 3 minimal animations using Berber alphabet (Tifinagh) to illustrate motion, action, progress.

Thursday 13 August, 6pm UK Time
A new video work by artist Fatima Mazmouz representing a map of her identity, using photographs, drawings, sound and performance. Available to watch anytime after the Premiere.

Friday 14 August, 2pm UK Time
Duration: 2 minutes
Artist Mounir Gouri presents an old video work titled *My Land.* The work refers to the Algerian identity and its profound link to the desert Sahara. Available to watch anytime after the Premiere

Saturday 15 August, 7pm UK Time
Duration: 14 minutes
Artist Mounir Gouri presents a new pre-recorded performance titled *Touch my language*. Through gestural manipulation, the video performance redefines the existence of languages by doing and remaking a hierarchical game that dissolves like resistance. Available to watch anytime after the Premiere.

Sunday 16 August, 2pm UK Time
Cooking Session: A Berber Tajine of Octopus
This traditional seafood dish is very known in The Amazigh culture for both its healthiness and its diliciousness . It is originally found in the Atlantic suburbs of souss-massa regions in the kingdom of Morocco.
INGREDIENTS: A Kilo and 600g of octopus; 2 tomatoes; 1 1/2 lemon; Sweet pepper; 2 turnips; Parsley and coriander; Garlic; 1 onion; 1 green lemon; Harissa, Olives.
SPICES: Olive oil, black pepper, paprika, turmeric, salt and bay leaves

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